

Lakeland
COMMUNITY COLLEGE

MOORELAND MANSION


7800 Clocktower Drive
Kirtland, OH 44094

Catering MENU



Order Today

30310 PALISADES PARKWAY, WICKLIFFE, OH 44092 | WWW.NORMANDYCATERING.COM | 440.585.5850



Normandy Catering has been delighting our clients with the highest quality dining experiences for 45 years. Using the freshest ingredients available, with no prepared foods or convenience items, our skilled chefs create meals that are both delectable and healthy. For example, our chicken is all-natural, raised with no hormones or steroids and containing no additives or byproducts. The beef we serve is Certified Angus Beef or better. We support our community by sourcing our breads from Orlando Bakery in Cleveland, and procuring our produce from local farmers, where possible. Speak with our expert Sales Consultants to design a menu that will best meet your unique needs.





v = vegetarian | vg = vegan | gf = gluten free | tn = tree nuts | pn = peanuts | sf = shellfish

Hors d'Oeuvres

4.25

- Maryland Crabcake (sf)
- Creole Shrimp Skewer (gf-sf)
- Mini Crab Cake Martini (sf)
- Beef Tenderloin Martini
- Beef Kabob (gf)
- Garlic Mash Pulled Pork Martini
- Bourbon BBQ Tenderloin Wrapped in Bacon
- Grilled Pineapple Shrimp Cocktail (gf)
- Ginger Lime Beef Satay (sf)



3.25

- Antipasti Skewer (gf)
- Chicken Satay (tn)
- Vegetable Kabob (v-vg-gf)
- Yakitori Chicken Skewers
- Crab Stuffed Mushrooms (v-sf)
- Chicken Kabob (gf)
- Mexican Pork Carnitas (gf)
- Tomato Basil Tart (v)
- Water Chestnuts Wrapped in Bacon
- BBQ Bacon Wrapped Shrimp (sf)
- Cajun Shrimp Crostini (sf)
- Eggplant Napoleon (v)
- Cajun Shrimp & Cheddar Grits Shooter (gf-sf)
- Vegetable Pakoras (v-vg-gf)
- Pretzel Chicken Skewer
- Pierogies (v)

2.25

- Mini Rustic Roast Beef Sandwich
- Mini Napa Valley Mesquite Turkey Sandwich
- Mini Buffalo Chicken Sandwich
- Mini Vegetarian Sandwich (v)
- Loaded Potato Pancake
- Sausage Lasagna Bite
- Italian Stuffed Mushrooms
- Vegetarian Lasagna Bite (v)
- Vegan Stuffed Mushroom (v-v-gf-tn)
- BBQ Meatballs
- Vegetable Samosa (v)
- Assorted House Made Pizzas
- Hummus Crudité Shooter (v)
- Bruschetta Crostini (v)
- Ciligini Skewer (v-gf)
- Old Fashioned Deviled Eggs (v-gf)





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Platters & Boards

- Cheese Board (v) 3.99
- Crudité Platter (v-gf) 3.99
- Grilled Crudité Platter (v-tn) 3.99
- Hummus & Pita Platter (v) 4.99
- Sliced Fresh Fruit Platter (v-vg-gf) 3.25
- Charcuterie Board 250.00
- Smoked Salmon Platter 185.00
- Brie Cheese En Croute (v-tn) 95.00
- Gourmet Flat Bread Board 150.00
- Sushi Roll 10.99 per roll
- Iced Shrimp (gf-sf) 34.99 per pound

Chips & Dips

- Spinach Artichoke Dip (v-gf) 4.50
- Buffalo Chicken Dip (gf) 3.99
- Tortilla Chips & Salsa. (v-vg-gf) 2.00
- Tortilla Chips & House Made Guacamole (v-gf) 3.99
- House Made French Onion Dip & Chips (v-gf) 2.99
- Peppadew Pepper Dip (v-m-w) 2.99
- Black Bean & Corn Dip (v-vg-gf) 3.00
- Mexican Street Corn Dip (v-gf) 2.99

Signature Bars

- 13.99
- Baked Potato
- Beef Taco
- Chicken Fajita
- Nacho
- Pasta
- Salad
- Chili

Signature Bowls

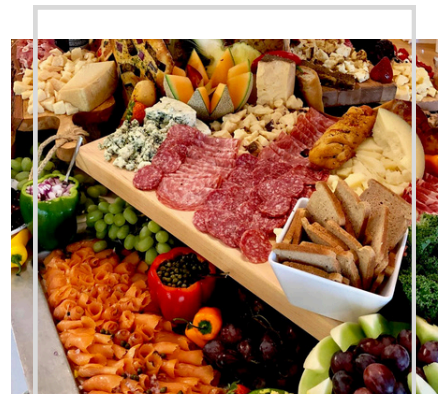
- 13.99
- Hummus
- Korean Bibimbap
- Honey Sriracha Chicken

Sliders

- 3.50 ea
- Western Pulled Pork
- Certified Angus Beef
- Southern Fried Chicken
- Meatball
- Portabella Mushroom (v)
- Philly Cheesesteak

Chef Prepared Stations & Small Plates

- Baby Lamb Chops Mint Pesto (gf) 12.99
- Asian Chicken & Vegetable Stir Fry (sf) 12.99
- Pastabilities 15.99
- Gourmet Macaroni & Cheese 15.99
- Beef Tenderloin Au Poivre 30.00
- New York Strip Loin 12.99
- Top Round Roast Beef 6.99
- Bone-In Turkey Breast 8.99
- Braised Beef Short Rib 18.00 (m-w)
- Himalayan Salt Block Seared Beef Tenderloin 20.00 (gf)
- Japanese Yakitori Chicken 16.00 (gf-s)
- Mini Philly Cheese Steak 12.99 (m-w-s)
- Pork Belly Burnt Ends 16.00 (gf-s)
- Seared Sea Scallop 20.00 (gf-s-sf)





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Salads

3.25 - 4.75

- Normandy's House (v-vg-gf)
- Normandy's Signature (gf)
- Caesar (v)
- Citrus (v-gf-tn)
- Spinach (gf)
- Tuscan Balsamico (v-vg-gf)



Entrees

BEEF 35.00 - 73.00

- Filet Mignon
- Beef Tenderloin Au Poivre or Caramelized Onion Sauce
- Beef Short Rib Wellington
- Prime Rib of Beef
- New York Strip Steak
- BBQ Beef Brisket
- New York Strip Loin
- Sirloin Filet (gf)

CHICKEN 19.00 - 30.00

- Lemon Herb Grilled Chicken Beurre Blanc (gf)
- Cilantro Lime & Smoked Ancho (gf)
- Grilled Chicken (gf)
- Chicken Choron (gf)
- Chicken Santorini (gf)
- Chicken Mornay
- Caprese Chicken
- Chicken Parmesan (s)
- Chicken Capistrano
- Bruschetta Chicken (gf)
- Pretzel Chicken
- Chicken Piccata
- Chicken Marsala

SEAFOOD 23.00 - 75.00

- Chilean Sea Bass (gf)
- Yellow Fin Tuna
- Maryland Crab Cakes (sf)
- Mahi Mahi
- Bourbon Barbecue Salmon
- Maple Glazed Salmon (tn)
- Atlantic Salmon (gf)
- Alaskan Cod (gf)

VEGETARIAN 13.00 - 19.00

- Vegan Roasted Vegetable Pasta (v-vg-gf)
- Wild Mushroom Risotto (v-gf)
- Roasted Ratatouille (v-vg-gf)
- Eggplant Rollatini (v)
- Fried Lasagna Roll (v)
- Grilled Vegetable Cous Cous (v-vg)
- Vegetable Curry Bowl (v-vg-gf-tn)

PASTA 12.00 - 28.00

- Shrimp & Crab Fettuccini Alfredo (sf)
- Grilled Chicken Pasta Primavera
- Grilled Chicken Fettuccini Alfredo
- Pasta Aglio with Roasted Vegetables (v)
- Three Cheese Ravioli (v)



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Potatoes & Rice

3.00 - 4.50

Roasted Garlic Mashed Potatoes (v-gf)

Jalapeno Cheddar Scalloped Potatoes (v-gf)

Wild Mushroom Risotto (v-gf)

Roasted Yukon Gold & Sweet Potatoes (v-vg-gf)

Scalloped Potatoes (v-gf)

Parmesan Pesto Roasted Redskin Potatoes (v-gf)

Garlic Spinach Risotto (v-gf)

Rosemary & Sea Salt Marble Potatoes (v-vg-gf)

Bacon Sour Cream Smashed Yukon Gold Potatoes (gf)

Redskin Potatoes Chive Garlic Butter (v-vg)

Rice Pilaf with Orzo (v)

Long Grain Wild Rice (v-vg)

Duchess Potatoes (v-gf)

Buttermilk Smashed Redskin Potatoes (v-gf)

Parsley Redskin Potatoes (v-gf)

Vegetables

3.50 - 7.50

Steamed Asparagus with Red Peppers (v-gf)

Roasted Stem on Baby Carrots (v-vg-gf)

Blistered Bacon Walnut Green Beans (gf-tn)

Roasted Jack Daniels Glazed Carrots (v-gf)

Cranberry Pistachio Pesto Brussel Sprouts (v-vg-gf-tn)

Blistered Green Beans and Artisan Tomatoes (v-vg-gf)

Lemon Pesto Broccolini (v-vg-gf-tn)

Roasted Broccoli with Pine Nuts, Basil, and Parmesan (v-gf-tn)

Roasted Vegetables (v-vg-gf)

Sautéed Summer Vegetables (v-gf)

Green Beans Almondine (v-gf-tn)

Broccoli, Cauliflower, and Carrot Medley (v-gf)

Broccoli with Garlic Butter (v-gf)

Green Beans and Carrots (v-gf)





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Desserts

6.50 - 7.00

Vanilla Bean Crème Brûlée (v-gf)

Baileys Irish Cream Crème Brûlée (v-gf)

Vanilla Bean Cheesecake (v)

Cookies & Cream Cheesecake (v)

Heavenly French Chocolate Lava Cake (v)

Apple Pineapple Carrot Cake (v-tn)

Chocolate Ganache Cake

Sticky Toffee Pudding (v-gf)

Assorted Mini Pastry Platters

S'mores Bar

Donut Bites Bar

Krispy Kreme Donut Flambé Station

Ice Cream Sundae Bar

Late Night Snacks

Assortment of Normandy's House Made Pizzas 4.00

Gourmet Flat Bread Board 5.00

Slider Station 10.00

Bavarian Pretzel Station 6.00

Nacho Bar 10.00

Cotton Candy Station 350.00

Sno Cone Station 350.00

Popcorn Bar 4.50

Pierogi Bar 8.00



Beverage Service

Assorted Coca Cola Sodas 1.50

Purified Bottled Water 1.95

Un-sweetened Iced Tea (v-vg-gf) 20.00 per gallon

Sweet Tea (v-vg-gf) 20.00 per gallon

Lemonade (v-vg-gf) 30.00 per gallon

Blackberry Mint Sweet Tea (v-vg-gf) 20.00 per gallon

Apple Ginger Lemonade (v-vg-gf) 20.00 per gallon

Mojito Water (v-vg-gf) 15.00 per gallon

Cilantro Lime Water (v-vg-gf) 15.00 per gallon

Lemon Water (v-vg-gf) 15.00 per gallon

Cucumber Water (v-vg-gf) 15.00 per gallon

Watermelon Strawberry Basil Water (v-vg-gf) 15.00 per gallon

NON-ALCOHOLIC BEVERAGE PACKAGE 6.50 PER PERSON

Assorted Soft Drinks, Bottled Water and Iced Tea



Bar Service



PREMIUM BRAND SERVICE

2 HOUR SERVICE 23.00
3 HOUR SERVICE 26.00
4 HOUR SERVICE 29.00
5 HOUR SERVICE 32.00
6 HOUR SERVICE 34.00

Brands included: Grey Goose Vodka, Tito's Vodka, Tanqueray Gin, Bacardi Superior White Rum, Jack Daniels Bourbon, Crown Royal Whiskey, Dewars Scotch, Sauza Tequila, Captain Morgan's Spiced Rum, Disaronno Amaretto.

Sweet and Dry Vermouth, House Wines, Domestic and Imported Beer (2 Selections from each), Assorted Soft Drinks, Mixers, Condiments and Ice.

CALL BRAND SERVICE

2 HOUR SERVICE 18.00
3 HOUR SERVICE 21.00
4 HOUR SERVICE 24.00
5 HOUR SERVICE 27.00
6 HOUR SERVICE 29.00

Brands included: Tito's Vodka, New Amsterdam Gin, Cruzan Aged Light Rum, Jim Beam Bourbon, Canadian Club Whiskey, J&B Scotch, El Toro Tequila, Captain Morgan's Spiced Rum, Paramount Amaretto.

Sweet and Dry Vermouth, House Wines, Domestic and Imported Beer (2 Selections from each), Assorted Soft Drinks, Mixers, Condiments and Ice.

BEER AND WINE SERVICE

2 HOUR SERVICE 14.00
3 HOUR SERVICE 16.00
4 HOUR SERVICE 18.00
5 HOUR SERVICE 20.00
6 HOUR SERVICE 22.00

Domestic and Imported Beer, Assorted Soft Drinks, Mixers, Condiments and Ice.

BEER SELECTIONS

Domestic: Budweiser, Budweiser Light, Miller Lite, Coors Light, Yuengling.

Import: Corona, Heineken, Great Lakes Dortmunder, Rhinegeist Truth IPA.

BLOODY MARY BAR

500.00; SERVES 50 PEOPLE

Tito's Vodka, Mild Bloody Mary Mix, Spicy Bloody Mary Mix, Dilly Beans, Celery, Carrot, Applewood Smoked Bacon, Black Olive, Green Olives, Marinated Mushrooms, Tomatoes, Horseradish, Pepperoncini's, Pickled Jalapeños, Garlic, Dill Pickles, Cucumber, Cornichon Pickles, Lemons. Limes, Cheese Skewers, Shrimp and Cocktail Sauce.

PROSECCO MIMOSA BAR

500.00; SERVES 50 PEOPLE

Make your own Mimosa with Orange, Peach and Cranberry Juice, Apple Ginger Lemonade, Prosecco, Fresh Strawberries, Blueberries, Pineapple, Kiwi, Orange, Mint and Chocolate Covered Strawberries.

All events where alcoholic beverages are being served require a Lakeland Police Officer at a rate of \$400.00 per event.



General Information

BOOKING CONFIRMATION AND PAYMENT

A signed and fully executed contract along with a deposit in the amount equal to 10% of initial quote is required to secure your date on a definite basis. Deposits are applied to your final master bill and are non-refundable in the event of cancellation. The balance of your bill will be due no later than 14 days prior to the date of your function and is payable by credit card through the Lakeland Community College Portal. Any additional charges incurred after this time will be billed accordingly

CANCELLATIONS

Events may be canceled without penalty (other than loss of deposit) until 90 days prior to your scheduled event. If event is canceled less than 90 - 15 days prior, a cancellation fee of 50% of the estimated event balance will be assessed. If cancellation occurs less than 14 days prior, 100% of the estimated event balance will be assessed.

FINAL MENU SELECTION

Your final menu selection is required 30 days prior to your event. All efforts will be made to accommodate any changes in menu after this date.

ATTENDANCE GUARANTEE

An estimated number of attendees is required when scheduling an event for planning purposes. Your final guaranteed guest count is due fourteen (14) days prior to your event. No allowance will be made for any decrease in guest count after this time. All efforts will be made to accommodate any increases in count after this date.

ALLERGIES AND SPECIAL DIETS

Normandy Catering makes every effort to identify food ingredients that may cause allergic reactions for those with food allergies; however there is always a possibility of contamination. In addition, commercial food manufacturers may change their formulation or ingredients without notice and cannot guarantee allergens are not present in their products. Furthermore we cannot guarantee the absence of cross contamination in our kitchens as our products may contain wheat, egg, dairy, soy or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. For this reason we encourage our customers with a food allergy to contact our main office for addition information and assistance. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

CHILDREN

Children under five years of age are complimentary and will be served a kid's meal. Kid's meals for children five to twelve years of age are available. Guests under the age of 21 will be charged at a rate of \$6.50 per guest for beverage service.



General Information

ALCOHOLIC BEVERAGE SERVICE

All alcoholic beverages served on the premises must be provided by The Mooreland Mansion and dispensed by Mooreland Mansion staff. It is the policy of the Mooreland Mansion to serve alcohol in a responsible manner. The Mooreland Mansion reserves the right to refuse alcoholic beverages to anyone that appears under the age of 21 or in the sole opinion of Mooreland Mansion Management, appears intoxicated. All state, and county Alcoholic Beverage Commission rules will be strictly enforced. Mooreland Mansion requires Lakeland Police Department services at all events where alcoholic beverages are being served. A rate of \$400.00 per event will be charged to your catering contract for police coverage. Mooreland Mansion cannot sell or serve alcoholic beverages on Sunday.

UNUSED FOOD

We plan your menu so there will be sufficient food for your guests with little or no food leftover. Per Ohio Health Code, Normandy Catering does not allow leftover food to be taken home. All leftover food will remain the property of Normandy Catering. No credit will be issued for leftover food.

STAFFING

All staffing for events will be provided at an hourly rate with a 4 hour minimum per staff member. Billing for staff members will include set-up and clean-up time for your event.

SERVICE CHARGE AND TAX

A taxable service charge will be added to all food, beverage and rental prices plus applicable sales tax.

RENTAL EQUIPMENT

We are happy to provide all necessary rental items for your event; from tents, tables and chairs to china, linen and centerpieces. Let us coordinate all of the details for a flawless and effortless event!

DELIVERIES

Deliveries will be accepted by The Mooreland Mansion on behalf of the contracted group. All deliveries must be scheduled in advance with a Mooreland Mansion Event Manager.

OUTSIDE FOOD AND BEVERAGE

No outside food or beverage may be brought into the facility with the exception of wedding/event cake.

